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## Red Velvet Cheesecake Bites

Makes 28 bites. Recipe & photo from delish.com

### Ingredients – Red Velvet Cake Mix

- 1 box Duncan Hines Moist Deluxe Red Velvet Cake Mix
- 1 cup water
- 3 large eggs
- 1/3 cup vegetable oil

### Ingredients – Cheese Bites

- 2 (8-oz.) blocks cream cheese, softened
- 1/2 cup powdered sugar
- 3 tablespoons heavy cream
- 1 teaspoon pure vanilla extract

### Nutritional info per cheese bite

Calories:	107
Total fat:	10g
Cholesterol:	38mg
Sodium:	64mg
Total Carbs:	4g
Protein:	2g

### Directions

1. Preheat oven to 350° and line a muffin pan with cupcake liners.
2. Prepare red velvet cake batter according to box directions.
3. Divide batter among liners and bake until a toothpick inserted in the center comes out clean, 18 to 20 minutes. Let cool completely. Break 4 cupcakes into small crumbs. Save remaining cakes for another use.
4. In a large bowl using a hand mixer, beat cream cheese and powdered sugar until light and fluffy. Add heavy cream and vanilla and beat until stiff peaks form.
5. Line a large baking sheet with parchment. Using a small cookie scoop, scoop cream cheese mixture into balls and place on prepared baking sheet. Transfer to the freezer to chill, 1 hour.
6. Roll balls in red velvet cake crumbs until fully coated, then return to prepared baking sheet. Refrigerate until ready to serve.